

## Red /Yellow Papaya Concentrate

**Product Description:** The product derived from fresh, sound ripe, Red Papaya fruit (Carica papaya L. var. Red Taiwan / Yellow) Practically free from any objectionable factor affecting quality of the fruit. Product prepared by thermal treatment to render it “Commercially sterile” and completely free from any additives and any pathogenic / spoilage micro organism and any other hazard

### Organoleptical, Physical and Chemical Analysis

**Appearance:** Uniform, homogeneous smooth, thick in consistency, free from fibers and any foreign and extraneous matter.

**Aroma & Flavour:** Characteristic prominent, well-expressed aroma of natural ripe Red / Yellow Papaya and free from any offensive flavour. Particularly free from scorched, oxidized or caramelized flavour

**Taste:** Characteristic, Pleasant typical acidic sweet taste of natural ripe Red /Yellow Papaya. Free from any objectionable off taste and after taste

**Colour:** Deep Orangish Red / Yellow

**Brix:** 25Degree Min

**Acidity:** 0.80 1.10. (As % anhydrous citric acid W/W)

**PH at 20C:** 3.60 4.10

**Consistency:** 2 5 Cm/30sec. [Bostwick]

**Brown specks:** < 5 no per 10 Gms

**Black specks:** 3 per 10 Gms

### Microbiological Standards:

Total Plate Count : <10 CFU per gram

Yeast and Mold Count: <10 CFU per gram

Coliform : Absent per gram

Pathogens : Absent per gram

“Commercially sterile”, free from bacillus, osmophilic yeast, coliform and any other pathogenic microorganism and fit for human consumption. Product is free from added sugar, dyestuff, synthetic flavour, stabilizers, pesticidal & herbicidal residues and radioactive contamination.

### Packaging

Product is aseptically packed in pre-sterilized high barrier Aseptic bags (228 +2 kgs), which are, placed in a 300-gauge polythene bag in M.S drums with a thermocol pad below the lid

### Loadability

80 drums per 20 ft. container palletized or Unpalletized.

### Storage Condition

Storage at ambient temperature

### Shelf Life

24months from the date of production under above mentioned Storage conditions